

PATENT ABSTRACTS OF JAPAN

(11)Publication number : 06-245790

(43)Date of publication of application : 06.09.1994

(51)Int.Cl.

C12P 21/06

(21)Application number : 05-061298

(71)Applicant : NISSHIN FLOUR MILLING CO LTD

(22)Date of filing : 26.02.1993

(72)Inventor : MOTOI HIROBUMI

(54) OLIGOPEPTIDE MIXTURE AND ITS PRODUCTION**(57)Abstract:**

PURPOSE: To obtain an oligopeptide mixture rich in both highly digestible peptides and glutamine by hydrolyzing wheat protein under specified conditions with an alkali protease produced by *Bacillus* bacteria.

CONSTITUTION: The oligopeptide mixture can be obtained by hydrolyzing wheat protein with an alkali protease at pH8.0-11.0 (pref. 9.0-10.0) at 40-70 (pref. 50-60)°C for 5-30 (pref. 10-20) hr. This mixture has the following characteristics: (1) weight-average molecular weight: 200-1000; (2) total content of dipeptide plus tripeptide: ≥50wt.%; (3) free amino acid content: ≤10wt.%; and (4) glutamine content: ≥30wt.%.

LEGAL STATUS

[Date of request for examination] 28.06.1999

[Date of sending the examiner's decision of rejection]

[Kind of final disposal of application other than the examiner's decision of rejection or application converted registration]

[Date of final disposal for application]

[Patent number] 3202093

[Date of registration] 22.06.2001

[Number of appeal against examiner's decision of rejection]

[Date of requesting appeal against examiner's decision of rejection]

[Date of extinction of right]

Copyright (C); 1998,2003 Japan Patent Office